

CREATE YOUR OWN DINNER

Make Your Menu Selection Easy With These All Inclusive Dinner Options -
Ranging From Casual Buffets To Upscale Plated Dinners!

All Dinners Include A Salad Course, Two Accompaniments & Fresh Baked European Rolls & Butter
And A Complimentary Coffee Station For Serviced Events Only

1. Select a Salad Course

House Salad

Mixed Field Greens & Romaine Salad With Grape Tomatoes, Shredded Carrots, Croutons & Cucumbers
Served with Your Choice of Dressing

OR

Caesar Salad

Traditional Caesar Style Salad With Parmesan, Seasoned Croutons
Served with Creamy Caesar Dressing

Upgraded Salad Options (\$2.45 upcharge per guest)

Citrus Salad:

Mixed Baby Field Greens & Romaine Salad With Mandarin Oranges, Crumbled Feta
& Caramelized Red Onions

Summer Salad:

Romaine & Mixed Baby Field Green Blend
With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese

Fall Harvest Salad:

Romaine & Mixed Greens with Granny Smith Apples, Craisins, Golden Raisins, Shredded Carrots,
Sunflower Seeds & Feta Cheese, Served with Citrus Vinaigrette

Summer Bounty Salad:

Romaine Hearts with Charred Radicchio, Julienne English Cucumbers, Basil Marinated Sun Burst
Tomatoes, Peppercorn Crusted Chevre Medallions
Served with Roasted Asparagus Vinaigrette

Spinach Salad:

Tender Spinach with Craisens, Sliced Baby Bellas, Toasted Almonds, Pepitas & Crumbled Goat Cheese

2. Select Your Own Main Course

Create Your Own Dinner By Selecting One Or Two Protein Options Below
Dual Entrée Pricing Based On Higher Priced Option + \$2.00 Upcharge Charge

* Denotes Item is Available for Buffet Service Only

Beef Selections

Your Choice of the Following Beef Selections:

Grilled & Carved Flank Steak*

Roasted & Grilled Sirloin Medallion

Traditional Herb Crusted 8 oz Filet

Pair with One of Signature Sauces:

Southwest Poblano Pepper Demi-Glace

Marinated Mandarin Style With A Plum Ginger Hoisin Sauce

Beer Marinated With Worcestershire Demi-Glace

Savory Herb Port Wine Reduction

Peppercorn Demi Glace

Topped With Herb Cheese & Wild Mushroom Duxelle, Served With Bordelaise Sauce
(plated meal service for Filet only)

Chef's Suggested Beef Pairings:

Slow Roasted And Sliced Beef Brisket With Carrots, Celery, Onion & A Burgundy Demi-Glace*

Seared & Braised Boneless Beef Short Rib

Slow Braised For Tenderness In A Burgundy Beef Stock

Carved On Site, Slow Roasted Prime Rib*

Served With An Savory Au Jus & Horseradish Chive Cream Sauce

Chicken Selections

Your Choice of the Following Chicken Selections:

Herb Roasted Chicken Breast

Parmesan Crusted Chicken Breast

Panko Crusted & Sautéed Chicken Breast

Pair with One of Signature Sauces:

Portobello Mushroom Cream Sauce

Light Citrus Beurre Blanc Sauce

Wild Mushroom Demi Glace

Montrachet Cheese & Sun-Dried Tomato Cream Sauce

Lemon Cream Sauce

Artichoke & Spinach Dijon Chardonnay Cream Sauce

Fire Roasted Tomato & Smoked Gouda Cream

Chef's Suggested Pairings:

Pretzel Encrusted Chicken Breast Served with Dijon Sauce

Sautéed Chicken Breast

Lightly Coated With Romano Cheese & Italian Seasonings, Served In A Roasted Garlic Pomodoro Sauce

Island Inspired Roasted Chicken Breast

Served With A Light, Fresh Pineapple & Mango Salsa

Seafood Selections

Fresh Atlantic Salmon

(Served With Your Sauce And Preparation)

- Sautéed & Served With A Fresh Herb And A Sweet Thai Chili Chutney
- Grilled & Served With A Teriyaki Glaze & Finished with Sliced Green Onions
- Grilled & Served With An Herb White Wine Cream Sauce

Sautéed Tilapia Roulade

Rolled With Spinach & Cheese And Finished With A White Wine & Spinach Cream Sauce

Grilled Mahi-Mahi

Topped With Artichoke Hearts, Sun-Dried Tomatoes & Basil With A Lemon Beurre Blanc

Pork Selections

Herb Crusted Pork Loin

Seared & Roasted With A Dijon & Herb Crust, Served With Green Peppercorn Demi

Roasted Pork Tenderloin

Marinated In An Apple Cider And Served With An Apple Rosemary Sauce

Pasta Selections

Penne Pasta*

Served With Meatballs, Melted Shredded Cheese, Tossed With An Italian Herb Marinara Sauce

Baked Ziti*

Served with A Three Cheese Blend, Squash Medley, Mushrooms And Old World Pomodoro Sauce
Your Choice Of Beef, Italian Sausage Or Vegetarian Style

Bowtie Pasta*

Tossed With Flavorful, Blackened Julienne Chicken Breast, Mixed Vegetables,
Tossed With A Creamy Alfredo Sauce

Cheese-Filled Tortellini*

Served with Julienne Grilled Chicken Breast, Savory Wild Mushrooms
& Roasted Red Peppers, Tossed with A Creamy Alfredo Sauce

Vegetarian Selections

Baked Moussaka

Layers Of Grilled Zucchini, Yellow Squash, Eggplant & Roasted Red Peppers With Romano Cheese,
Accompanied By Red & Yellow Pepper Coulis

Grilled Portobello Mushroom

Stuffed With Spinach, Feta Cheese, Tomato & Fresh Basil, Topped With A Blend Of Cheeses

Wild Mushroom Strudel

Phyllo Wrapped Wild Mushroom Blend With Basil & Balsamic Reduction,
Served With Sun-Dried Tomato Cream Sauce

Roasted Red Pepper

Stuffed With Quinoa, Feta Cheese, Garbanzo Beans, Red Onion, Oregano, Basil & Parsley

Eggplant Canneloni

Stuffed With Silverlake Goat Cheese, Sun-Dried Tomatoes & Sage,
Served With Roasted Red Pepper & Tomato Sauce, Topped With Asiago Cheese

3. Select Your Vegetable

(Please Select One)

Seasonal Vegetable Trio With Roasted Zucchini, Yellow Squash & Carrots

Green Beans Amandine

Green Beans With Bell Peppers

Herb Butter Glazed Baby Carrots

Asparagus & Red Pepper Blend

Vegetable Normandy With Broccoli, Cauliflower, Zucchini, Yellow Squash, Yellow & Orange Carrots

Traditional vegetable Trio With Green Bean, Yellow Bean & Carrots

Guatemalan Carrots (additional charge)

4. Select Your Starch or Grain

(Please Select One)

Parsley New Potatoes

Traditional Mashed Potatoes

Cheddar Au Gratin Potatoes

Basmati Rice

Rosemary Roasted Red Potatoes

Roasted Butternut Squash Risotto

Three Cheese Garlic Mashed Potatoes (additional charge)

Boursin Potato Stack (additional charge)

Roasted Tri-Colored Potatoes

Wild Rice Blend

Wild Mushroom Risotto

Garlic Roasted Yukon Gold Potatoes

Parmesan Dusted Potatoes

Classic Buffet Offering

This Casual Dinner Buffet Is Accompanied By Soft Dinner Rolls & Butter
Upgrade To A Dual Entrée Buffet For An Additional \$2.00 Per Person

Entrées (Please Select 1)

Sliced, Tender Roasted Turkey Breast Served With A Creamy Herb Rosemary Sauce

Sliced Kentucky Ham Glazed With Brown Sugar

Sliced Oven Roasted Beef Served With A Savory Brown Sauce

Classic Southern Fried Chicken

Penne Pasta With Meatballs, Melted Shredded Cheese, Tossed With An Italian Herb Marinara Sauce

Baked Ziti With A Three Cheese Blend, Squash Medley, Mushrooms And Old World Pomodoro Sauce
Your Choice Of Beef, Italian Sausage, Julienne Chicken Or Vegetarian Style

Accompaniments (Please Select 2)

Fresh Garden Or Caesar Salad With Your Choice Of Dressing

Sweet Corn & Bell Pepper Blend

Seasonal Vegetable Medley

Country Style Green Beans With Ham

Creamy Mac and Cheese

Mashed Potatoes & Gravy

Potatoes Au Gratin

Rosemary Roasted Red Skin Potatoes

STATION SELECTIONS

Available Only When Ordering 3 or More Stations
All Station Selections Have a Minimum of 50 Guests

Carving Board Selections

Chef's Choice Catering Will Carve These Meats to Order at Your Attended Buffet
Each Carving Selection Is Served With Palm Rolls And A Uniquely Paired Sauce
Perfect For Mini Sandwiches Or On Their Own

Apple Cider Roasted Pork Loin
Served With An Apple And Herb Sauce
& Our Rosemary Sage Mayo

Asian Spiced Roasted Pork Tenderloin
Served With a Sesame Ginger Hoisin Plum Sauce
& A Wasabi Mustard

Private Selection Baked Virginia Ham
Served With Apricot-Dijon Mustard
& Our Rosemary Sage Mayo

Tender Oven Roasted Turkey Breast
Served With Our Rosemary Sage Mayo
& A Honey Mustard

Slow Roasted Top Round
Served With an Herb Mayo & A Horseradish Chive Cream

Beer & Worcestershire Marinated Grilled Flank Steak
Served With an Herb Mayo & A Horseradish Chive Cream

Slow Roasted Tender Sirloin
Served With an Herb Mayo & A Horseradish Chive Cream

Seasoned & Roasted Beef Tenderloin
Served With an Herb Mayo & A Horseradish Chive Cream

Mashed Potato Bar

Start Off With Rustic Mashed Yukon Gold Potatoes Or Traditional Butter & Herb Mashed Potatoes

Add Your Choice Of Sauce:

Classic Parmesan Alfredo, Cabernet Demi-Glace Or Smoked Mozzarella Cream Sauce

Add Your Choice Of 4 Toppings:

Bacon, Scallions, Crispy Onion Straws, Horseradish & Chive Sour Cream,
Traditional Sour Cream Or Cheddar Cheese

Served With Your Choice Of Whipped Roasted Garlic Butter Or Traditional Whipped Butter

Shells & Cheese

Start Off With Cavatappi Pasta And Choice Of Sauce:

Choose Aged Cheddar Or Classic Parmesan Alfredo

Add Your Choice Of One Meat:

Crumbled Bacon Or Smoked Julienned Ham

Add Your Choice Of Three Toppings:

Spicy Tomato Blend, Sautéed Wild Mushrooms, Artichokes, Caramelized Onions,
Spinach, Crispy Onion Straws Or Pepper Relish

Build Your Own Sliders

(Includes Two Sliders Per Person, No More Than Two Types Per Event)

- Melted American And Swiss Cheese On A Traditional Petite Beef Patty
 - Fried Chicken Slider with Buffalo Sauce
- Our Famous Roasted Pulled Pork BBQ, Topped With Cole Slaw
 - Mini Black Bean Vegetarian Slider
- Classic Meatball Slider With Old World Pomodoro Sauce

All Sliders Served With Bakery Fresh Mini & Pretzel Buns With Assorted Toppings:

Caramelized Onions, Sautéed Mushroom Medley, Shredded Mozzarella Cheese, Spicy Pepper Relish
& A Creamy Garlic Aioli

Salad & Veggie Station

Your Choice Of Three Of The Following Selections!

Classic Caesar Salad:

Romaine Lettuce With Parmesan Cheese & Chef Made Garlic Croutons,
Tossed With A Creamy Parmesan Dressing

House Salad:

Fresh Garden Salad With Grape Tomatoes, Cucumbers, Carrots And Croutons
Tossed With Creamy Peppercorn Ranch Dressing

Citrus Salad:

Mixed Baby Field Greens & Romaine Salad With Mandarin Oranges, Crumbled Feta
& Caramelized Red Onions

Summer Salad:

Romaine & Mixed Baby Field Green Blend
With Sliced Strawberries, House-Made Croutons & Crumbled Gorgonzola Cheese

Fall Harvest Salad:

Romaine & Mixed Greens with Granny Smith Apples, Craisins, Golden Raisins, Shredded Carrots,
Sunflower Seeds & Feta Cheese, Served with Citrus Vinaigrette

Summer Bounty Salad:

Romaine Hearts with Charred Radicchio, Julienne English Cucumbers, Basil Marinated Sun Burst
Tomatoes, Peppercorn Crusted Chevre Medallions
Served with Roasted Asparagus Vinaigrette

Spinach Salad:

Tender Spinach with Craisens, Sliced Baby Bellas, Toasted Almonds, Pepitas & Crumbled Goat Cheese

Orzo Pasta Salad With Brown Rice, Bell Peppers & Classic Vinaigrette

Mediterranean Orzo With Black Olives, Basil, Oregano, Red & Yellow Peppers & Cucumbers,
Tossed With A Greek Vinaigrette

Seasonal Fresh Fruit Salad

Grilled Vegetable Salad With Portobello, Zucchini, Squash, Asparagus, Red Onion & Red Bell Pepper,
Tossed With A Balsamic Vinaigrette

Pasta Station

Pasta Action Station Only Available For 150 Guests Or Less
Pre-Made Pastas With Toppings Bar Available For 150 Guests Or More
(Pasta Station Is Available For Serviced Events Only)

Choose Your Pasta & 2 Sauces:

Penne Pasta Or Cavatappi Pasta
Substitute Cheese-Filled Tortellini For An Additional \$0.75 Per Person

Sun-Dried Tomato Cream, Wild Mushroom Cream, Classic Alfredo,
Warm Herb Vinaigrette Or Old World Pomodoro

Choose Your Meat:

Herb Grilled Julienned Breast Of Chicken Or Italian Sausage
Substitute Shrimp For An Additional \$1.60 Per Person

Finish Your Creation With These Toppings:

Diced Tomatoes, Scallions, Black Olives, Red Bell Peppers, Sliced Mushrooms,
Minced Garlic, & Fresh Basil

Pasta Stations Are Served With A Gourmet Bread Display & Parmesan Cheese

Street Tacos Station

Station Includes Three Street Tacos Per Guest

Protein Selections to Include:

Southwestern Style Chicken
Smoked Dry Rub Southwest Brisket

Toppings Selections to Include:

Guacamole, Pico de Gallo, Pickled Red Onion Cabbage Slaw, Sour Cream, Mexican Cheese Blend,
Black Bean & Corn Salsa, Salsa Verde

Top Your Own Grits Station

Grit Selections to Include:

Smoked Gouda Grits
Fire Oil & Franks Red Hot Grits

Protein Selections to Include:

Sautéed Shrimp
Andouille Sausage

Toppings Selections to Include:

Caramelized Onions
Red Peppers
Green Onions

Late Night Pretzel Station

Pretzel Selections to Include:

Soft Pretzel Sticks
Savory Buttered Herb Pretzel Bites
Twisted Whole Salted Pretzels
Chocolate Drizzled Pretzel Rods

Dipping Sauces to Include:

Beer Cheese
Garlic Parmesan Ranch
Chipotle Brown Mustard



Thank You For Considering Chef's Choice Catering For Your Event!

Chef's Choice Catering, one of Cincinnati's premier caterers, has proudly served the Greater Cincinnati and Northern Kentucky area for over 20 years. We have encountered great success with our clients, largely because of our wide variety of menu choices, ability to create customized menus and our courteous and professional sales and service staff. Chef's Choice Catering offers diversified menus that specialize in everything from the casual themed events to upscale plated and served wedding receptions that rivals any caterer in the Greater Cincinnati area. As a division of the Kroger Company, Chef's Choice Catering has access to great buying power, allowing us to offer our clients a fantastic product at a competitive price!

Our facility is located in the heart of Blue Ash, allowing us to service Northern Kentucky, all of Greater Cincinnati, parts of Indiana and a portion of the Centerville/Dayton area. We service a vast range of events, from intimate dinners for 25 guests, to large plated and served dinners for up to 800 guests. In addition to our dinners, we serve an abundance of companies all over the Tri-State with delivery and set up lunches or dinners for training seminars, corporate meetings, holiday parties and retirement parties. We also cater large scale public events like The Vectren Dayton Air Show. Our goal is to provide amazing food and service, whether it is for 20 people or 6,000!

The sales team at Chef's Choice Catering is available to discuss menu pricing or to create a custom menu tailored to your specific needs. Call a member of our Sales Team today and let us begin working together to make your event perfect!

Chef's Choice Catering
11350 Grooms Road
Blue Ash, OH 45242
info@chefschoicecatering.com



GENERAL POLICIES & INFORMATION

In Order To Serve You Better, The Following Policies Have Been Established

Event Minimums:

Menu Prices Are Based On A 20-Person Minimum - Any Order Under 20 People Is Subject To A Food And Beverage Minimum Based On Meal Period (Does Not Include Service Or Delivery Charges)

- Breakfast: \$100.00
- Lunch: \$200.00
- Dinner: \$330.00

For Delivery And Set Ups, Local Delivery Prices Are Quoted On The Following:

- Additional Charges Apply Based On Travel Zones Outside Of The Local Delivery Area
- Chef's Choice Catering Reserves The Right To Determine The Number Of Delivery Or Service Personnel Required For Your Event

Monday-Sunday, 8:00AM - 5:00PM: \$35.00

Before 7:00AM & After 5:00PM: \$55.00

Additional Charge Of \$20 For Any Hot Delivery And Set Ups Over 75 People

For Serviced Events, Service Staff Is Quoted On The Following (6 Hour Minimum):

- Service Staff: \$17.00 Per Hour, Per Server; Number Of Servers Depends On Event Type And Final Count
- Bartending Staff: \$25.00 Per Hour, Per Bartender; One Bartender Per 50 Guests

Disposables, China and Linen Rentals:

- Chef's Choice Offers Standard, Heavy Duty Styrofoam Plates or Biodegradable Plates with Plastic Silverware, Upscale Prestige Brand Plastic Plates And Plastic Silverware Or China, Glassware And Flatware For An Additional Per Person Charge. Please Ask Details And Pricing
- Disposable Plastic Tablecloths Are Available; Buffet Linens Or Plastic Covers Are Not Provided With Buffets, Please Ask For Details And Pricing
- Chef's Choice Catering Offers White, Black Or Ivory Linen At An Additional Cost, Please Ask For Details

Final Counts And Payments:

- Final Meal Count Is Due No Later Than 3 Business Days Prior To Your Event - After This Time, No Changes Can Be Made To The Event Details Or Menu
- For Weddings & Larger Events, Final Counts Are Due 14 Days Prior To The Event Date
- For Weddings & Larger Events, A Deposit Of \$10 per guest Is Due Upon Signing The Contract, Payable By Credit Card
- The Final Payment Is Due In Our Office No Later Than 10 Days Prior To The Event Date Payable By Check Or Major Credit Card
- A Credit Card Is Required At The Time Of Contract Signing - The Event Will Be Billed To The Credit Card Unless Other Payment Arrangements Have Been Made With Your Catering Sales Specialist Prior To The Event Date. If Payment Is Not Made 20 Days Past The Event, The Credit Card On File Will Be Automatically Billed And A Receipt Mailed To The Client.

***All Serviced Events Are Subject To An Event Charge.** The event charge covers all the behind the scenes cost that go into making your event a success! Examples of these costs include vehicle maintenance, equipment usage, administrative staffing and kitchen labor. This event charge fee helps off set these additional charges in order to best keep food costs low and provide our highest standard of exceptional quality of food and service for your event.